



FOR IMMEDIATE RELEASE
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**ACS OFFERS INSIGHT INTO STATE OF THE INDUSTRY
WITH RELEASE OF ANNUAL CHEESEMAKER SURVEY DATA**

Denver, CO (February 1, 2013) — The American Cheese Society (ACS) has released its 2nd Annual **Cheesemaker Industry Survey Report** based on data gathered from more than 200 artisan, farmstead, and specialty cheesemakers in the United States and Canada.

This survey, the only one of its kind, is focused exclusively on artisan, farmstead, and specialty producers. Data from the survey will play an integral role in ACS's work to educate, promote, and advocate for its members and the broader North American cheesemaking community. The survey report includes data on food safety and regulatory matters, business practices and protocols, production volume, budgeting and revenue, raw milk cheese production, and more.

"This annual survey offers important insight into the state of the North American cheese industry," says Greg O'Neill, ACS President. "In a period of tremendous growth within the artisan, specialty, and farmstead cheese sectors, we recognize that producers are also facing significant regulatory change. ACS is committed to gathering data that paints an accurate picture of the challenges and opportunities facing cheesemakers today, so that we can better advocate on behalf of these producers and their businesses."

ACS's work on behalf of the industry includes [recent outreach to FDA and state legislators](#) in support of artisan cheesemaking practices; the development of timely educational workshops for the [30th Annual ACS Conference](#) in Madison, Wisconsin; and an interactive webinar series that kicks off February 13 with "[Surviving a Recall](#)"—featuring expert tips on preparing for, preventing, and surviving a cheese recall.

[Click here](#) to download a PDF of the 2012 ACS Cheesemaker Industry Survey Report. For more information about the American Cheese Society, or to receive a copy of this report in a different format, please contact Rebecca Sherman Orozco at 720-328-2788 x301 or rorozco@cheesesociety.org.

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About the American Cheese Society (ACS)

ACS is the leading organization supporting the understanding, appreciation, and promotion of artisan, farmstead, and specialty cheeses produced in the Americas. At 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas. Since its founding in 1983, ACS proudly hosts the foremost annual educational conference and world-renowned cheese judging and competition. The 2013 ACS Conference & Competition will be held in Madison, Wisconsin from July 31-August 3, 2013. Visit www.cheesesociety.org for more information.